



## TOASTING BREAD - SOFT BREAD 50

### STEP 1

#### INGREDIENTS

SOFT BREAD 50%

TYPE 00 WHITE FLOUR - 240 W

WATER

SUNFLOWER OIL

FRESH YEAST

#### PREPARATION

Kg 5

#### TIMES AND TEMPERATURES

Kg 5

Temperature of the dough at 26-27°C

Kg 5

Knead time (spiral mixer) 13 minutes

g 400

Resting for 5 minutes at 22-24°C

g 250

Proofing for 80-90 minutes at 28-30°C

Baking with steam at 210-220°C for 25 minutes.

**DOUGH:** knead for 3 minutes on first speed and for 9-10 minutes on second speed. Specified times are for spiral mixers, knead until you obtain a smooth and elastic dough.

**RESTING:** let it rest at 22-24°C for 5 minutes.

**SCALING:** divide the dough into 500 grams pieces for 10x10x20 cm moulds.

**SHAPING:** shape the dough pieces into cylinders of the length of the moulds. Place them in lightly oiled moulds.

**PROOFING:** place in the proofer at 28-30°C with relative humidity of 75-80% for about 80-90 minutes. Control the proofing process and when the dough reaches  $\frac{3}{4}$  of the mould close with the corresponding and previously oiled lids.

**BAKING:** bake at 210-220°C for about 25 minutes.

As soon as it is out of the oven unmould the bread and let it cool on racks.

## FINAL COMPOSITION

The product can be packed in polythene bags as soon as it reaches a core temperature lower than 25°C. If cool stored, the product can last up to 7-10 days.



### RECIPE CREATED FOR YOU BY MARCO DE GRADA

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